

## Old-Fashioned Cornbread with Fresh Blueberries - Your New Favorite Bake

Blueberry Cornbread: The Best Sweet-Savory Bake You Didn't Know You Needed



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

1 cup cornmeal  
1 cup all-purpose flour  
1/4 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 cup buttermilk  
2 large eggs  
1/4 cup melted butter  
1 cup fresh blueberries

#### Ingredient Swaps & Notes:

**Buttermilk Substitute:** No buttermilk? Mix 1 cup milk with 1 tablespoon lemon juice or vinegar and let sit for 5-10 minutes.

**Frozen Blueberries:** If using frozen, do not thaw before folding in, or they may bleed color into the batter.

**Butter Swap:** You can use melted coconut oil or neutral oil in place of butter if dairy-free is needed.

### DIRECTIONS

- 1. Preheat & : Prep:**Preheat oven to 375°F (190°C) and grease an 8x8-inch baking dish.
- 2. Mix : Dry Ingredients:**In a large bowl, whisk together cornmeal, flour, sugar, baking powder, and salt.
- 3. Mix : Wet Ingredients:**In a separate bowl, whisk together buttermilk, eggs, and melted butter until smooth.
- 4. Combine:**Pour wet ingredients into the dry and stir just until combined. Don't overmix!
- 5. Fold in : Blueberries:**Gently fold in the blueberries, being careful not to crush them.
- 6. Bake:**Pour the batter into your greased pan and spread evenly. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
- 7. Cool & : Slice:**Let it cool slightly before slicing into squares and serving warm.

### SWAPS & NOTES

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## TIPS FOR SUCCESS

Room Temperature Eggs: They mix better into the batter for a more uniform texture.

Don't Overmix: This keeps the cornbread tender.

Use Fresh Blueberries: For the best flavor and texture, fresh berries are ideal.

Golden Top: For a beautiful golden crust, sprinkle a bit of sugar on top before baking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/old-fashioned-cornbread-with-fresh-blueberries-your-new-favorite-bake/>